1. **Aim**
   To provide a service of nutritious meals or refreshments for the school community.

2. **Implementation**
   - A clean and sanitized canteen in accordance with health regulations, will be maintained.
   - Adequate, nutritious food will be available.
   - Diverse dietary and cultural requirements will be catered for.
   - A canteen manager with Food Safety Supervisor qualifications will be employed.
   - The canteen manager will:
     - be in attendance every weekday between 8.15am and 2.15pm.
     - train rostered volunteer staff on correct food handling procedures
     - provide a roster for volunteers if required
     - administer and maintain the Flexischools online ordering system.
   - A budget will be established to cover:
     - targeted profit
     - employment of manager and assistant
     - purchasing of equipment
     - photocopying
     - affiliations and subscriptions
   - The canteen will be opened every day that the children are in attendance at recess and lunchtimes.
   - Students will send lunch orders to the canteen at the beginning of each school day.
   - Food will be provided for children without lunch, and parents will be invoiced.
   - No confectionary or crisps will be served.
   - Special day lunches will be organised to coincide with special events e.g., Footy Day.
   - The canteen will seek re-accreditation with the Australian Schools Canteen Association (ASCA) every year.

3. **Evaluation**
   This policy will be reviewed as part of the school’s three-year review cycle.

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